

Figure. S1. Appearance of the (A) protein solution with 8% WPC and 6% glycerol (G); and (B) nanoemulsion with 8% WPC, 6% G and 2% CL.

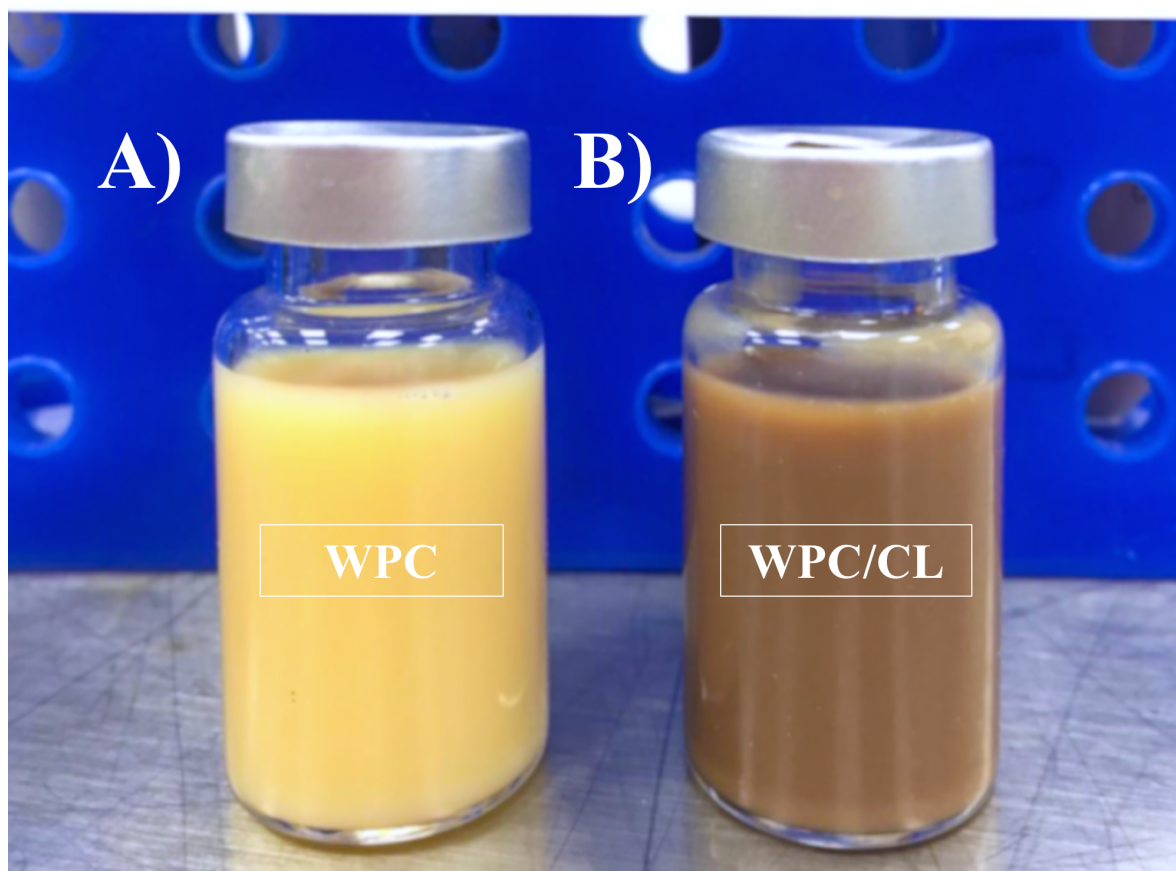
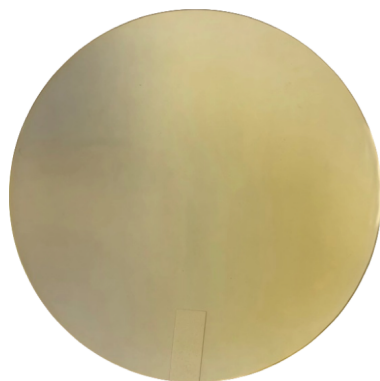


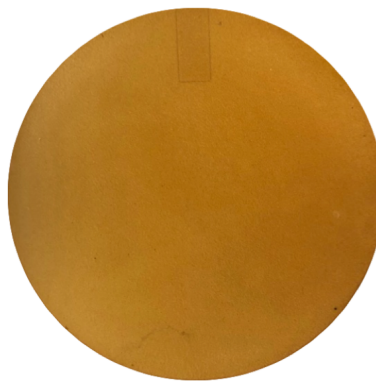
Figure. S2. Appearance of the film obtained from (A) protein solution with 8% WPC and 6% glycerol (G); and (B) nanoemulsion with 8% WPC, 6% G and 2% CL.

A)



WPC film

B)



WPC/CL film

Figure. S3. Appearance of the muffins (A) uncoated (Control); (B) Coating WPC (with coating 8% WPC and 6% glycerol; and (C) Coating WPC/CL (with coating 8% WPC, 6% glycerol, and 2% cocoa liquor).

